



## S M A L L P L A T E S

**Calamari with harissa sauce** 9.95

▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil and lemon white bean with tomato-chili compote, served with crispy lavosh 12.95

**Mediterranean Street Fries**, hand-cut fries with preserved lemon-charmoula chicken, cilantro, feta and chili-lime aioli 13.95

▲ **Short Rib Sliders** on brioche buns with pickled shiitake mushrooms, spring onions and truffled fries 13.95

▲ **Garlic Crusted Ahi Tuna\*** with romesco sauce and Catalan spinach 13.95

▲ **Mediterranean Tapas**, hummus, Serrano ham, Sicilian meatballs, Moroccan bisteeya pastry, cherry tomato-pesto salad, crispy Burrata and grilled pita 16.95

**Sicilian Meatballs** with Giacomo's sausage, ground beef, pine nuts, raisins, tomato-chili compote, crispy Burrata, shaved pecorino and grilled crostini 13.95

**Truffled Fries** with Parmesan-lime aioli 8.95

**Blue Crab and Spinach Dip** with crispy lavosh 12.95

## S O U P S A N D S A L A D S

▲ **Grilled Salmon and Warm Farro\*** with asparagus, cherry tomatoes, garden rocket, pine nuts and feta, tossed with garlic-oregano vinaigrette 15.95

**Chopped Grilled Chicken Fattoush** with romaine lettuce, cherry tomatoes, cucumber, crispy lavosh, mint, feta and cilantro-lime dressing 12.95

**Lemon-Garlic Grilled Shrimp and White Bean Salad** with piquillo peppers and crumbled feta tossed with baby kale and rosemary-red wine vinaigrette 13.95

**Peasant Chicken Salad**, sun-dried tomatoes, artichokes, kalamata olives, capers and herb croutons tossed with greens and sun-dried tomato dressing 12.95

**Grilled Tuna Salad\*** with roasted red peppers, avocado and kalamata olives tossed with mixed greens and toasted cumin vinaigrette 13.95

**Potato Leek Soup** 4.95/5.95

**Soup for Today** Market Price

## S A N D W I C H E S A N D F L A T B R E A D S

**Roasted Chicken Salad Croissant** with hand-cut fries 11.95

**Crispy Chicken and Bacon Sandwich** on focaccia with shaved Parmesan, baby arugula and roasted tomato-cipollini onion aioli, with hand-cut fries 12.95

▲ **Grilled Portabello Mushroom Sandwich** on a challah bun with charmoula, arugula, hummus and crumbled feta, served with Greek roasted potatoes 13.95

**Darn Good Burger\*** with herb mayonnaise and hand-cut fries, just ask for cheese 10.95

▲ **Housemade Pancetta Flatbread** with ricotta, fresh mozzarella, garden rocket and balsamic glaze 13.95

▲ **Pesto Flatbread** with fresh mozzarella, roasted red peppers and caramelized onions 13.95

## E N T R É E S

**Parmesan Crusted Chicken** with herbed goat cheese, fried capers, lemon garlic sauce, mashed potatoes and seasonal vegetable 14.95

▲ **Sesame Crusted Semolina Polenta Cake** with charmoula portabello mushroom, grilled asparagus, cherry tomato-pesto salad and crumbled feta 12.95

**Wood-Fire Grilled Salmon\*** with vintage sherry-honey glaze and garlic-thyme butter, over polenta and seasonal vegetable 15.95

**Today's Chef's Selection** (Please ask your server) Market Price

**Gemelli Bolognese**, rich ragù of ground beef, sweet Italian sausage and tomatoes with gemelli pasta, Burrata and basil pesto 13.95

**Baked Pecan Crusted Trout** with lemon beurre blanc, polenta and seasonal vegetable 14.95

▲ **Bisteeya**, vegetable and roasted chicken filled Moroccan pastry with harissa sauce and fattoush salad 11.95

▲ **Seared Beef Tenderloin Tips\*** with black peppercorn brandy sauce, mashed potatoes and seasonal vegetable 15.95

▲ **Chef's features April 25 – June 12**

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

\*Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.